



BLACKBERRY-PECAN SQUARES

½ cup butter (salted), softened
1⅔ cup flour
1 teaspoon baking soda
½ teaspoon salt
1 cup dark brown sugar
2 eggs
1 teaspoon vanilla
1 cup pecans, toasted
2 cups blackberries

Now We're
Cookin'!
with
Martha Daniels

Grease an 8-inch square baking pan with butter and set aside.
Stir together flour, soda and salt, and set aside.

Cream butter and sugar with mixer until fluffy, about 3 minutes.
Add eggs and vanilla and beat.
Continue to beat slowly, adding in flour mixture until combined.
Gradually add ¾ cup pecans and mix.
Spread batter in pan with spatula.
Sprinkle berries on top, then scatter on remaining nuts.
Bake at 325 degrees for 50 to 55 minutes.
Sprinkle with powdered sugar and serve.
Makes 16 bars.